

SOCIAL CORNER

(Continued from Page Nine)

not boiled, finely minced cabbage, six medium-sized potatoes, two tablespoons butter or savory drippings, two teaspoons salt, one-half teaspoon pepper and one-half pint hot milk. Peel the potatoes and put them in a stew pan with boiling water enough to cover them. Cook just thirty minutes. Pour off the water and wash the potatoes. Heat in the hot milk, seasoning and cabbage. Cook about five minutes longer.

Plain Cold Slaw: Slice cabbage very fine, season with salt, pepper and a little sugar, pour over vinegar and mix thoroughly. It is nice, served in the center of a platter with fried oysters around it.

Cabbage and Celery Salad: Shred a full head of cabbage, two bunches celery, chop fine, season with salt and vinegar, two tablespoons sugar, one teaspoon cream, one teaspoon mustard, one tablespoon butter. Heat the dressing and mix with cabbage and celery; trio this chop two hard-boiled eggs.

MOUNTAIN LAUREL.

A WORD FROM GREAT-GRANDMA.

Dear Sisters of The Corner: I know we rejoice that the cruel war is ended. While we have all tried to do our bit for self denial in many ways.

Uncle Sam's Daughter: I seem to see in you a dutiful child to your pen name. Thanks.

Years ago at an evening lecture the speaker fixed his gaze on me and said: "God sees our hearts and knows our thoughts as we see people's faces and converse with them." That sentence went like an arrow to my heart and its realization has helped me over many difficulties along life's journey.

May we enjoy Thanksgiving with plenty of sweet.

GREAT-GRANDMA.

GREETINGS FROM DIANA.

Dear Social Corner Sisters: I was delighted with my little yellow slip, for which I thank The Bulletin most heartily.

I wish you all a pleasant and a peaceful Thanksgiving.

Although we in this little town did not make as much noise and din as neighboring towns, we were none the less enthusiastic over the good war news. Those who had telephones heard the news over the line, and those who did not, heard the whistles and bells from our market city. Our own bell joined in the melee and we had no need of words for we knew that all this hilarity meant good, cheering news and that the armistice was signed. It affected the older ones and they were like children; they could not remain quiet at home, but all who could by rail, team or foot, jitney and auto, started for Portsmouth to hear the latest news, and to join in the big celebration.

There a big parade formed from the ship yards, navy yards and all working industries. Many of our townspeople marched in the parade.

The ending of the war gives us all great cause for rejoicing, and Thanksgiving is at hand we realize as never before how thankful we ought to be. Then let us make this Thanksgiving day a happy one and rejoice as well as to be happy.

I know many home circles have had a link in the family chain severed during the past year, and some recently, still mingled with our tears of sorrow the tears of gladness can flow, for in our hearts we all rejoice over the fact that many more of our boys will return well and strong than would have been the case had the war continued longer. So let us all, dear Sisters, fill our hearts with songs of thanksgiving and gladness.

I wish one had all a happy Thanksgiving.

Please let all of you older Sisters resolve and put into practice that you will send a letter to The Corner often as in olden days. There is room for every one, the older writers and the new; and let us make that page the best ever.

Best wishes to all the Sisters.

DIANA.

THANKSGIVING CELEBRATIONS.

Dear Social Corner Sisters: Thanksgiving day this year will not be quite like the Thanksgiving of old. The spirit in which it is celebrated will be more thoughtful and less apt to seek expression in extravagant feasting and hilarious funmaking; but in every household where there are little ones the day should be made joyous for their sakes. As children are less exacting than their elders, not so prone to confound value with cost, a minimum of delight can be secured for a very modest outlay and without violating a single principle of food conservation.

Rabbit Roast:—Two fine rabbits cut up and stewed with the following: One-half pound lamb's liver, one large carrot thickly sliced, four cloves, one bay leaf, one bit of mace grated, yellow rind of one lemon, salt and pepper to taste; one and one-half cups sliced celery knobs, three onions sliced, one sprig of parsley. When the rabbits are done remove the meat from the bones, add the liver, chop moderately fine and mix with one cup each of bread crumbs and thick white sauce. Turn into a loaf on a greased tin, sprinkle with fine crumbs, dot with oleo or butter and bake until well browned.

Fruit Cake:—Cream one cup butter with two cups sugar, add four well-beaten eggs, one cup molasses, one cup cream, one pound raisins seeded, one-half pound currants, one-quarter pound of citron, one teaspoon soda, one cup of nuts and three and one-half cups of flour. Bake in a moderate oven.

Giblet Stew:—This may take any proportion for giblets in possession. They should be thoroughly washed, the inside skin should be stripped from the giblet and the gall ducts carefully removed from the livers. Put the giblets of half a dozen fowls in two quarts of cold water. Boil for three hours, then to a boil and cook slowly two hours; then take them out and cut into small pieces after which put them back into the water in which they were boiled; thicken with three tablespoons of flour stirred smooth in cold water. Season with salt and pepper, put in two ounces of butter and add the beaten yolks of two eggs. Serve hot.

Fried Spring Chicken (southern style)—One chicken, one-half cup of flour, one cup lard, salt, pepper. Season a large plump spring chicken, with salt and pepper, draw and cut into the natural joints, then put them into the water for five minutes; drain, place on a platter in the icebox for two hours; dredge thickly with flour, sprinkle with salt and pepper, place the lard in a frying pan and when it is

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PAULA.

hot sante the chicken in it, taking care

to turn it often so it will not burn,

but cook thoroughly. Serve with

cream gravy.

Chicken Custard—One-half cup of

bread crumbs, two egg yolks, pinch of

celery, salt, two tablespoons chopped

breast of chicken and one cup milk.

Take the crumbs from center of stale

loaf, add to them finely chopped

chicken; beat the yolks until well mix-

ed; add to them the salt, celery and

milk; pour this over the ingredients,

mixing thoroughly; fill custard cup

with mixture and place it in pan of

hot water. Bake in moderate oven.

PAULA.

Bulletin's Pattern Service



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GALES FERRY

The chairman of the United War Work for Gales Ferry, Mrs. Walter M. Buckingham, reports the returns to date on the Gales Ferry and Ledyard quota as follows: Gales Ferry \$350, proceeds from Harvest supper \$25, Ledyard \$132.75, total \$387.75.

Private Harlan N. Newbury, who enlisted last May in the medical corps' ambulance section and who was sent to the Walter Reed hospital in Washington, D. C., was transferred from there to Camp Lee, Virginia, Nov. 11, to enter the Central Officers' training school. He has recently written his aunt, Mrs. Latham E. Smith, that he is expecting to return to his home here in about two weeks.

Mrs. Lester W. Hurlbott and daughter, Marion, are spending a week at the home of Mr. Hurlbott's parents, Mr. and Mrs. Frank Hurlbott of Co. 10, L. I.

Mrs. O. E. Newton and Mrs. Henry W. Hurlbott of the village attended the thirty-fifth anniversary of the Woman's Home Missionary society at Trinity M. E. church in Providence Wednesday and Thursday.

Mr. and Mrs. Earl Mathewson of Norwich were guests Sunday of their

aunts, the Misses Mathewson. Mr. and Mrs. William Loeffer of Norwich and daughter, Dorothy were week-end visitors at their cottage, The Hermitage, on the Bluff.

Noyes Smith of New London was a recent visitor at the home of Mr. and Mrs. Charles H. Comstock.

Mrs. Frank Davis of Peace Dale, R. I., has been visiting at the home of her sister, Mrs. Avery Main, at Allyn's Point.

Mrs. Jacob B. Rogers and her nephew Wilmet Benn, of Hartford, motored to the village Saturday for a brief call.

Miss Caroline B. Freeman closed her home, The Bowditch, and went Saturday to Mt. Vernon, N. Y., to be absent several months.

Mrs. Charles H. Comstock was a recent visitor at the home of her niece, Mrs. Irving H. Popple in Groton.

Mrs. M. J. Otis, wife of Ensign Otis, at the submarine base, who has been spending the summer at Brown's Crossing, left Wednesday for the home of her parents in the state of Washington. Mrs. Otis will make several stops in her trip to the northwest coast.

Mrs. Lucy A. Hurlbott, who has been spending two weeks at the home of her brother, Rowland H. Perkins in New London, returned Wednesday to her home in the village.

Mrs. Latham E. Smith was a guest of Dr. and Mrs. J. H. Allen in Norwich recently.

GOSHEN

Harry Everett has been spending a number of days in Boston.

A very impressive sermon of timely interest by Rev. Thomas A. Williams Sunday was preached on the Beatitudes. His text was Blessed Are the Peace Makers.

Delegates were chosen at the Sunday school session to attend the annual Sunday school convention in Middletown.

A. B. Kenyon butchered four hefty spring pigs Wednesday.

There was a family reunion at the home of E. H. McCall at Mount View farm Friday. There were fifteen pres-

ent. Arthur J. Randall, in the federal service at Pelham Bay, N. Y., was home at the week-end.

Mr. and Mrs. Herbert Maxson, of Watertown, were visitors here this week.

Miss Nellie A. Wooding of North Haven was the guest of friends here Sunday.

The large stock barn owned by M. Goldstein, containing all of this season's crops, was burned to the ground early Monday evening. The place attracted much notice in the evening as it was cloudy. The ever ready telephone brought in a short time many neighbors to assist in the work.

By hard work all of the cattle were gotten out. The wind was favorable to carry away the sparks and the wet condition caused by the rain saved the large horse barn and house situated a few rods to the north. There was an insurance of \$1500 on the burned structure and \$500 on the hay and grain therein. The barn is to be rebuilt. About twenty-five years ago another barn on the same foundation crumpled full with hay and grain, also a large herd of dairy cows including two yoke of oxen was burned. The farm was then owned by the late Joseph Holmes.

Mrs. Lathrop, of Hartford, was home over the week-end.

The Community club carried out an interesting programme at the meeting Tuesday evening. The programme was planned and gotten up by the executive committee. The club voted to hold a Victory supper in December.

A number from here attended the Social Corner meeting at the Baptist chapel Wednesday.

That sweet potatoes can be raised here as well as down to "Old Virginia" was demonstrated by J. E. Thomas, he having raised quite a quantity of them as an experiment.

RICHMOND

Mrs. Vera Smith's five-year-old son was badly scalded Sunday night when a teakettle of boiling water was poured

ed from the stove by accident, burning her entire right side.

Mr. and Mrs. Samuel Tefft of Pine Hill were callers through here Wednesday.

Mrs. Everett Moore is at Slocum, caring for Arthur Wood, as Mrs. A. Wood has gone to Westerly for a few days' rest.

Samuel Reynolds has sold one of his farms called Cherry Farm to purchasers from New Jersey.

VOLUNTOWN

A number of local residents attended a chicken pie supper at Pendleton Hill Saturday evening last.

Miss Ida Jordan of Phoenix, R. I., spent the week end in town.

Mr. and Mrs. George Phillips and daughter of New Haven were recent visitors with Voluntown relatives.

Miss Bessie Parker is visiting at the home of Mr. and Mrs. Ezra Briggs.

The Ladies' society served a variety supper in the chapel last Tuesday evening which was well attended.

A Victory service was held at the Baptist church Sunday morning last. The program included special music and a patriotic address by John Potter of Griswold.

C. Greene of Camp Upton, L. I., visited at his home here recently.

Mrs. Charles Spaulding of Woodstock is visiting relatives here.

John McDonald of Pawtucket, R. I., recently enjoyed a visit at the home of his parents, Mr. and Mrs. Thomas McDonald. Mr. McDonald is somewhat of an athlete, having won several prizes in running matches and in order to keep in trim he walked from Providence, a distance of 37 miles, on Tuesday, and hiked back Thursday.

Voluntown pledged \$1,015.35 for the United war work campaign. Its quota was \$1,000.

Mrs. Louis Ritchotte has returned after spending several days at Waterbury.

Supervisor of Schools O. E. Lowell of Norwich visited schools in town Thursday last.

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